

BELCOLADE

PAPUANA

Complexity level   

COMPOSITION

For 120 parts

1. Tempering & Molding
2. Pineapple Lemongrass Jelly
3. Vanilla Ganache



Created by Michel Eyckerman

Searching for flavors that pair well with the Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace is a journey, as there are numerous options that complement it nicely. I have chosen this flavor profile because I enjoy the combination. Vanilla, pineapple, and lemongrass remind me of an exotic holiday, evoking memories of the vibrant and picturesque landscapes of Papua New Guinea.



INGREDIENTS

1. Tempering & Molding

Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace	Q. S
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2. Pineapple Lemongrass Jelly

Lemon grass	50 g
Water	100 g
Fresh pineapple	300 g
Lemon juice	20 g
Maltodextrin	50 g
Sugar	200 g
Pectin NH	10 g

3. Vanilla Ganache

Belcolade Origins Blanc Papua New Guinea 36% Cacao-Trace	550 g
Cream 35% fat	280 g
Glucose DE60	90 g
Sorbitol powder	30 g
Vanilla pod	1 g
Butter	50 g

PREPARATION

Composition part

- Melt the chocolate at 45°C and temper at 28,2°C and mold pre-colored chocolate shells.
- Leave to crystallize a minimum of 1 hour before filling them.

Composition part

- Cut the lemongrass into small pieces. Bring to boil with the water and infuse for 15 minutes.
- Sieve the lemongrass out of the water and squeeze out the water very well.
- Clean the fresh pineapple and mix it into a pulp with a robot cutter.
- Add the lemongrass water and the lemon juice, maltodextrin, and 150 g of sugar.
- Heat up the composition until 50°C.
- Mix the 50 g of sugar together with the pectin and add it to the previous composition.
- Boil the jelly until 103°C and leave to cool while mixing with a spatula.

Composition part

- Bring the cream to boil together with the glucose, the sorbitol powder, and the vanilla pod.
- Pour the warm composition on the chocolate and mix into a ganache using a spatula.
- When you have a ganache of 35°C add the cold butter and mix with an immersion blender
- Use the ganache at a temperature of 28°C and fill up the chocolate shells.

Assembly

- Pipe on both sides of the chocolate shells some Pineapple lemongrass jelly.
- Pipe on top of the vanilla ganache and leave to crystallize for 24h at a temperature of 16°C and with relative humidity below 60%.
- Once crystallized close the molds with tempered chocolate and stick the 2 molds immediately together.
- Demold and decorate the praline with a flower made with a frozen stamp.

Nutritional value per 100g*	Energy (kJ / kcal)	Fat / Saturated Fat	Carbohydrates / Sugars	Fibers	Proteins	Salt
	1506.39 / 360.41	21.74 g / 13.77 g	39.06 g / 32.81 g	0.56 g	2.66 g	0.14 g

*Indicative values based on theoretical calculations.

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THE REAL BELGIAN CHOCOLATE